

USE & CARE GUIDE



Steamer Module



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Features and specifications are subject to change at any time without notice. Visit our website, wolfappliance.com for the most up-to-date information.

IMPORTANT NOTE: Throughout this guide, dimensions in parentheses are millimeters unless otherwise specified.

Important Note

To ensure the safe and efficient use of Wolf equipment, please take note of the following types of highlighted information throughout this guide:

IMPORTANT NOTE highlights information that is especially important.

CAUTION signals a situation where minor injury or product damage may occur if instructions are not followed.

WARNING states a hazard that may cause serious injury or death if precautions are not followed.



Thank You

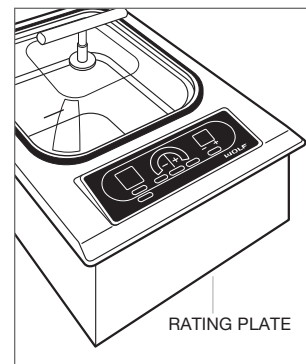
Your purchase of a Wolf electric steamer module attests to the importance you place upon the quality and performance of your cooking equipment. We understand this importance and have designed and built your steamer module with quality materials and workmanship to give you years of dependable service.

We know you are eager to start cooking, but before you do, please take some time to read this use & care guide. Whether you are a beginning cook or an expert chef, it will be to your benefit to familiarize yourself with the safety practices, features, operation and care recommendations of the Wolf electric steamer module.

Your Wolf steamer module is protected by a warranty that is one of the finest in the industry. Take a moment to read the warranty statement at the end of this guide and refer to it should service become necessary.

If service should become necessary, you will need the model and serial numbers of the steamer module. Both numbers are listed on the product rating plate, located on the underside of the module. Refer to the illustration below.

IMPORTANT NOTE: Performance may be compromised if the electrical supply is less than 240 volts.



Location of rating plate.

IMPORTANT INSTRUCTIONS

IMPORTANT NOTE: Read all safety instructions before using this appliance.

- Read this use & care guide carefully before using your new steamer module to reduce the risk of fire, electric shock or injury to persons.
- Ensure proper installation and servicing. This appliance must be properly installed and grounded by a qualified technician. Have the installer show you the location of the circuit breaker or fuse so that you know where to turn off power.
- Warranty service must be performed by Wolf factory certified service.
- Before performing any service, disconnect the power supply to the module by switching off the circuit breaker or removing the fuse.
- Always properly clean and maintain the module as outlined in care recommendations on page 16.

⚠ WARNING

The steamer module must be installed at least 15" (381) from a Wolf fryer module. Contact between water and hot oil may cause burns from steam and hot oil.

⚠ WARNING

To eliminate the risk of burns or fire when reaching over heated surface units, cabinet storage space located above the surface units should be avoided. If cabinet storage is to be provided, the risk can be reduced by installing a ventilation hood that projects horizontally a minimum of 5" (127) beyond the bottom cabinets.

IMPORTANT INSTRUCTIONS

GENERAL SAFETY REQUIREMENTS

- This appliance is for household use only and must not be put to any other use.
- Use sturdy, properly insulated gloves or pot holders. Dish towels or other substitutes can become entangled, causing burns. Keep pot holders dry. Wet pot holders create steam and cause burns. Keep pot holders away from open flames when lifting or moving utensils.
- Use only the insert pans included with the steamer module.
- Children should not be left alone or unattended in an area where the steamer module is being used. Never allow them to sit, stand or play on or around the module at any time. Do not store items of interest to children around or below the module.
- When using the steamer module, do not touch the module or immediate surrounding areas. These surfaces become extremely hot and could cause burns. Be certain that all controls are turned off by touching the OFF ON touch pad and that the module has cooled before touching or cleaning any surfaces.
- Never leave the steamer module unattended.
- Do not repair or replace any part of the steamer module unless specifically recommended in literature included with this appliance. All service is to be referred to Wolf factory certified service.
- Do not line the steamer module with aluminum foil.
- Do not operate the steamer module empty. Always have liquid in the steamer basin while operating.
- This appliance is suitable for use with water or other soup-based liquids. This appliance must not be used for deep-frying.
- Do not use the steamer module for warming a room.
- Do not store combustible, flammable or explosive materials near the steamer module or adjacent cabinets or let grease or other flammable substances accumulate on the module.
- Do not heat unopened glass or metal containers of food in the steamer module. Pressure may build up and cause the container to burst, resulting in serious personal harm or damage to the module.

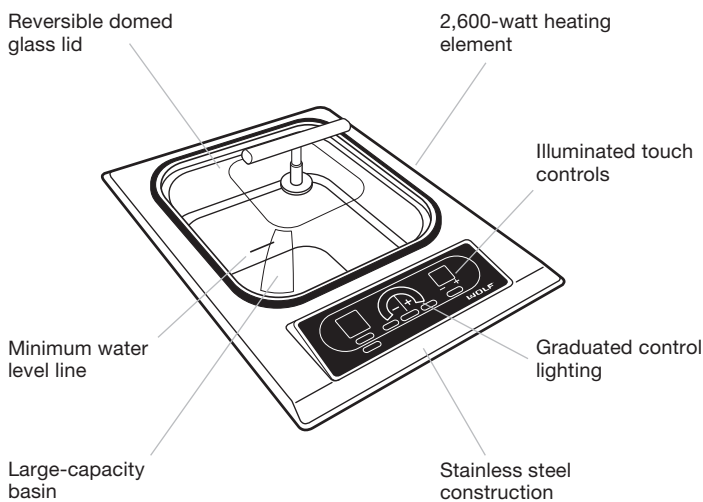
Steamer Module Features

- Integrated design allows for installation of multiple cooktops or modules.
- Crafted of heavy-duty stainless steel.
- Powerful 2,600-watt heating element steam cooks meats, vegetables, eggs, custard and grains beautifully.
- Uses also include double boiling, proofing bread dough, warming food and melting chocolate.
- Can function as a slow cooker for 8–10 hours.
- Illuminated touch controls with graduated control lighting, temperature display and preheat indicator.
- Large-capacity basin with 10-cup (2.4 L) capacity for steaming.
- Two stackable stainless steel insert pans—solid and perforated.
- Reversible domed glass lid for easy storage.
- Lock mode.
- Countdown timer with 1 to 99 minute range.
- Electronic drain.
- CSA certified for US and Canada.
- Two and five year residential warranty—exclusions apply, see warranty at the end of this guide.

This appliance is certified by Star-K to meet strict religious regulations in conjunction with specific instructions found on www.star-k.org.

STEAMER MODULE

Model IS15/S



Steamer Module Features

The Wolf electric steamer module allows steam to surround the food that is being cooked to prevent a loss of nutrients. Steaming also allows food to retain its shape, color and aroma.

The Wolf steamer module has an electronic temperature control that closely regulates the water temperature for optimal cooking performance. The temperature range is 140°F (60°C) to HIGH. This provides the ability to proof bread dough, melt chocolate, hold stews for long periods of time, and steam rice and a variety of foods without losing nutrients or flavor.

STEAMER MODULE ASSEMBLY

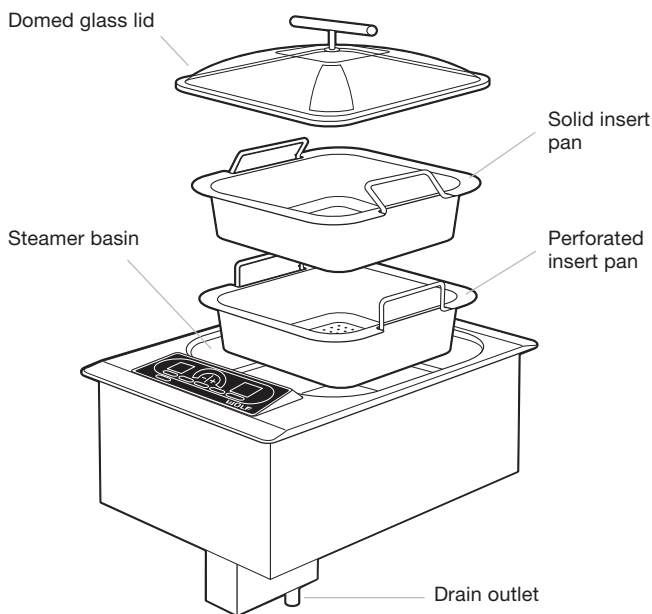
For storage, position the solid insert pan on top and place both insert pans into the steamer basin with handles aligned. The domed glass lid can be inverted to keep a low profile for storage. Refer to the illustration below.

For stacked alignment, rotate the solid insert pan 90° to the perforated insert pan.

OPTIONAL ACCESSORIES

Optional accessories are available through your authorized Wolf dealer. For local dealer information, visit the find a showroom section of our website, wolfappliance.com.

- Filler strip for installation with another cooktop or module.



Steamer module assembly.

Modes of Operation

LOCK MODE

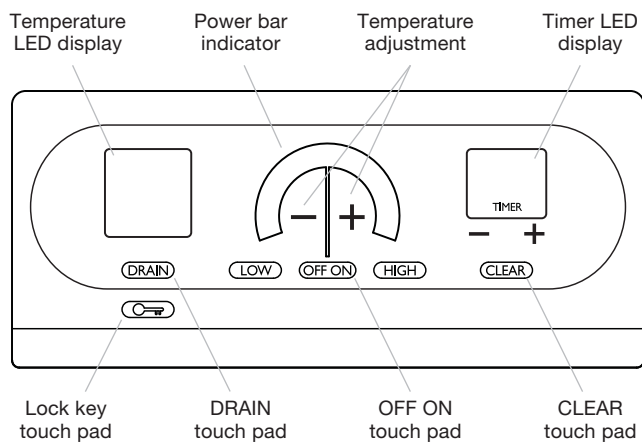
In lock mode, all touch pad operations on the control panel are disabled and the heating element is deenergized. A steady glowing light within the key symbol indicates that the module is locked. Refer to the illustration below.

- To lock the control panel, touch and hold the key symbol for 3 seconds. Three chimes will sound and the light within the key symbol will illuminate. The module is now in lock mode.
- To unlock the control panel, touch and hold the key symbol for 3 seconds. Two chimes will sound and the light within the key symbol will go out. The module is now in idle mode.

IMPORTANT NOTE: When the module is powered up for the first time or if there has been a power outage, the module will default to lock mode.

IDLE MODE

After unlocking the control panel as described in lock mode, the module enters the idle mode of operation. All touch pad operations on the control panel are enabled.



Control panel.

Steamer Module Operation

INITIAL START-UP

Before using for the first time, clean your steamer module thoroughly with hot water and a mild detergent. Rinse and dry with a soft cloth. This removes any residual oil and grease left on the surface from the manufacturing process. Refer to care recommendations on page 16.

When the steamer module is powered up for the first time it will default to lock mode. To unlock the control panel, touch and hold the key symbol for 3 seconds.

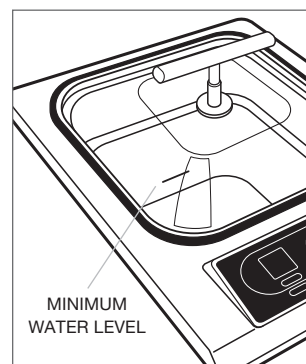
IMPORTANT NOTE: A small amount of smoke and odor may be noticed during the initial break-in period.

WATER LEVEL

⚠ CAUTION

Water must be added to the steamer basin before operating the steamer module.

Before operating, fill the steamer basin with water until level with the minimum water level line. Refer to the illustration below.



Water level.

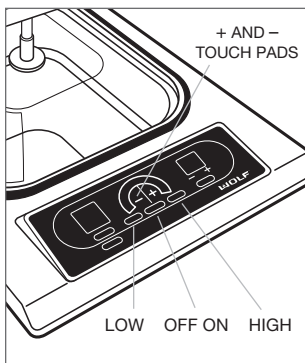
Steamer Module Operation

SETTING CONTROLS

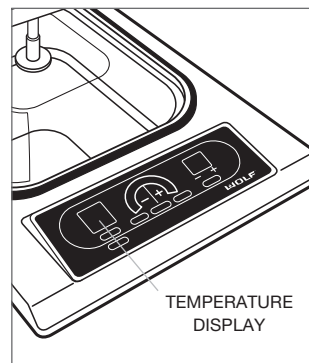
The control panel of your steamer module is illuminated and features touch controls with graduated control lighting and temperature display. Refer to the illustrations below.

To activate the steamer module, first touch the OFF ON touch pad on the control panel. The power bar indicator will begin to blink and show a half-power status. To complete the activation, touch one of the following symbols or touch pads while the power bar indicator is still blinking:

- Touch the + symbol to set the temperature to 180°F (80°C) and complete the activation.
- Touch the – symbol to set the temperature to 180°F (80°C) and complete the activation.
- Touch HIGH to set the temperature to full power and complete the activation.
- Touch LOW to set the temperature to 140°F (60°C) and complete the activation.



Touch control panel.



Temperature display.

To change the power level setting once the module is activated and the power bar indicator remains steadily lit:

- Touch the + symbol to increase the temperature set point.
- Touch the – symbol to decrease the temperature set point.
- Touch HIGH to increase the temperature set point to full power.
- Touch LOW to decrease the temperature set point to 140°F (60°C).
- Touch OFF ON to turn the module off.

TEMPERATURE SETTING GUIDE

SETTING	TEMP	USES
MELT	140°F (60°C)	Proofing Melting chocolate
	160°F (70°C)	Warming foods Steaming bread
	170°F (75°C)	Defrosting Warming (use as chafing dish)
	190°F (90°C)	Slow-cooking
HIGH	200°F (95°C)	Steaming vegetables, rice etc.

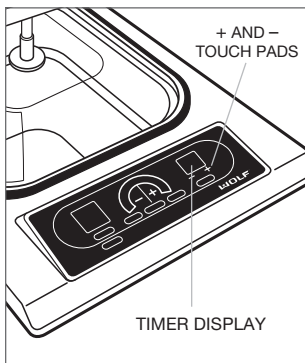
Steamer Module Operation

TIMER

The steamer module features a countdown timer located in the control panel. Refer to the illustration below.

The timer may be set in one-minute increments up to 99 minutes. Once set, the remaining time will be illuminated in the control panel as it counts down. The timer can be used anytime the module is not in lock mode.

- To start the timer, touch + on the timer control. Touch and hold + or – until the desired time is shown in the timer display. The timer will begin its countdown in minutes, 3 seconds after the time is set.
- A warning chime will sound when the timer has one minute left and begins to countdown in seconds.
- When the timer reaches 0, an audible chime will sound. The chime will continue to sound every 30 seconds until CLEAR is touched.



Timer controls.

AUTOMATIC DRAIN

IMPORTANT NOTE: The automatic drain feature will only function if water is below 140°F (60°C). It is recommended that the steamer module be installed with a drain connection and access to the drain through the base cabinet.

The DRAIN touch pad operation is functional only while the module is in idle mode. The unit must be unlocked and not in operation. Refer to the illustration below.

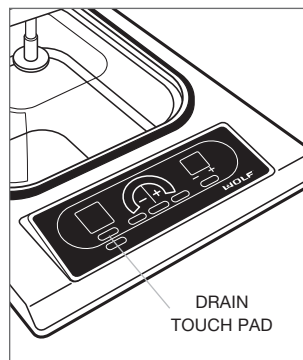
To activate the drain:

- Touch DRAIN for 3 seconds. An audible chime will sound, the light in the DRAIN touch pad will illuminate and the drain valve will open for a period of 2 minutes. This should be enough time to drain a full capacity of water. This operation may be repeated as many times as needed to completely drain the steamer basin.
- Touch DRAIN again while in the drain mode operation to shut the drain valve. The light in the DRAIN touch pad will go out.

IMPORTANT NOTE: If you do not have a fixed drain connection, a heat-resistant bucket can be positioned under the drain outlet to accept the water. The bucket must have a minimum 2 gallon (7.6 L) capacity.

⚠ CAUTION

Use caution when draining hot water from the steamer basin to avoid burns.



Automatic drain.

Using the Steamer Module

STEAMING

IMPORTANT NOTE: Water must be added to the steamer basin before operating the steamer module.

- 1) Fill the steamer basin with water or soup stock until level with the minimum water level line.
- 2) Cover the steamer basin with the glass lid to speed the heating process.
- 3) Touch OFF ON to turn the unit on.
- 4) Touch HIGH to set the temperature and preheat.
- 5) When preheating, the display alternates between the actual temperature and the set point. Once the set point is reached, an audible chime will sound, the display will show the set point temperature, and preheat will disappear from the display.
- 6) Once preheat is finished, add food to the perforated insert pan and place the pan in the steamer basin. Cover with the glass lid and steam to desired doneness. Refer to the chart on page 15 to estimate steam cooking times.
- 7) Remove the insert pan from the steamer basin using dry pot holders.
- 8) Touch OFF ON to turn the unit off.

STEAMING TIPS

- Cooking with steam is a healthy and efficient way to prepare food.
- The steamer module can be used with either the solid or perforated insert pan.
- Always preheat the steamer module except when slow-cooking.
- It is recommended that you keep the glass lid on the steamer module during cooking time. This allows foods to cook quicker and keeps heat and water condensation run off underneath the glass lid.
- When steaming, use a minimum of 10 cups (2.4 L) and a maximum 12 cups (2.8 L) water in the steamer basin.
- When preparing pasta, fill the steamer basin to the lip where the insert pans rest, or approximately 2 gallons (7.6 L). Use the perforated insert pan to cook and drain pasta when done. The insert pan has a capacity of 14 cups (3.3 L) cooked pasta or 6 cups (1.4 L) dry pasta.
- Remove large particles of food before draining the steamer basin.
- If water is added during the cooking cycle, the safety mode may be initiated. Refer to water level safety feature on page 14.
- Use the perforated insert pan as a bamboo steamer. Place food in the insert pan and cover.
- Be sure to empty and clean the steamer basin after each use. Food and mineral deposits can cause corrosion.

▲ CAUTION

When placing an insert pan into the steamer basin, use dry pot holders to protect hands from steam burns.

Using the Steamer Module

DEFROSTING

IMPORTANT NOTE: Water must be added to the steamer basin before operating the steamer module.

- 1) Fill the steamer basin with water until level with the minimum water level line.
- 2) Cover the steamer basin with the glass lid to speed the heating process.
- 3) Touch OFF ON to turn the unit on.
- 4) Set temperature at 170°F (75°C) and preheat.
- 5) When preheating, the display alternates between the actual temperature and the set point. Once the set point is reached, an audible chime will sound, the display will show the set point temperature, and preheat will disappear from the display.
- 6) Once preheat is finished, add food to the perforated insert pan and place the pan in the steamer basin. Cover with the glass lid and steam until defrosted.
- 7) Remove the insert pan from the steamer basin using dry pot holders.
- 8) Touch OFF ON to turn the unit off.

DEFROSTING TIPS

- When defrosting, always preheat the water to 170°F (75°C).
- Add water only to the minimum water level line in the steamer basin. Watch the food carefully so edges do not begin to cook.
- Some foods, such as frozen peas, corn and mixed vegetables, do not need to be defrosted before steaming.
- Meat must be defrosted before cooking.

SLOW-COOKING

IMPORTANT NOTE: Water must be added to the steamer basin before operating the steamer module.

- 1) Fill the steamer basin with 16 cups (3.8 L) water, so water will reach the bottom of the insert pan and up the sides slightly.
- 2) Add food to the solid insert pan. Add up to 7 cups (1.7 L) liquid to be cooked. Make sure the food is completely covered with liquid.
- 3) Cover the insert pan tightly with heavy plastic wrap and then with heavy-duty foil.
- 4) Place the insert pan in the water in the steamer basin.
- 5) Touch OFF ON to turn the unit on.
- 6) Set temperature at 190°F (90°C).
- 7) Cover with the glass lid and slow cook food for 8–10 hours or until meat and vegetables are tender.
- 8) Remove the insert pan from the steamer basin using dry pot holders.
- 9) Touch OFF ON to turn the unit off.

SABBATH FEATURE

Sabbath feature allows for cooking or keeping food warm while adhering to the “no work” requirements on religious Sabbath days.

- Prepare the food and place in the solid insert pan. Food may be heated first to 140°F (60°C) or left at room temperature.
- Follow the slow-cooking steps above. The steamer module will remain on until the steamer basin runs dry and the unit is automatically turned off without adjusting the controls.

IMPORTANT NOTE: Do not use higher temperature settings. The water will evaporate, causing a boil dry condition.

Using the Steamer Module

PROOFING

IMPORTANT NOTE: Water must be added to the steamer basin before operating the steamer module.

- 1) Fill the steamer basin with water until level with the minimum water level line.
- 2) Cover the steamer basin with the glass lid to speed the heating process.
- 3) Touch OFF ON to turn the unit on.
- 4) Set temperature at 140°F (60°C) and preheat.
- 5) When preheating, the display alternates between the actual temperature and the set point. Once the set point is reached, an audible chime will sound, the display will show the set point temperature, and preheat will disappear from the display.
- 6) Once preheat is finished, place the bread dough in bowl, greasing the top. It is not necessary to cover the bowl. Place the bowl in the perforated insert pan and place the pan in the steamer basin.
- 7) Cover with the glass lid. Proof bread dough until it is doubled in bulk (approx $\frac{1}{2}$ –1 hour).
- 8) Repeat rising procedure a second time in the pans in which the dough will be baked.

WARMING

IMPORTANT NOTE: Water must be added to the steamer basin before operating the steamer module.

- 1) Fill the steamer basin with water until level with the minimum water level line.
- 2) Cover the steamer basin with the glass lid to speed the heating process.
- 3) Touch OFF ON to turn the unit on.
- 4) Set temperature at 160°F (70°C) to 165°F (75°C) and preheat.
- 5) When preheating, the display alternates between the actual temperature and the set point. Once the set point is reached, an audible chime will sound, the display will show the set point temperature, and preheat will disappear from the display.
- 6) Once preheat is finished, add food to the solid insert pan and place the pan in the steamer basin.
- 7) Cover with the glass lid and keep food in the steamer module until ready to serve. This will keep food at above 140°F (60°C) for long periods of time.
- 8) Remove the insert pan from the steamer basin using dry pot holders.
- 9) Touch OFF ON to turn the unit off.

Water Level

WATER LEVEL SAFETY FEATURE

If there is no water in the steamer basin and the steamer module is turned on, the water level safety feature will be activated. Three chimes will sound, the light in the key symbol touch pad will flash and the word 'Lo' will appear in the temperature display. Power to the heating element will be automatically turned off and the module will enter lock mode.

The water level safety feature will also be activated if during extended use, water in the steamer basin boils off to a level that could damage the module.

To reset the water level safety feature:

- Add water to the steamer basin.
- Touch CLEAR to reset the control and begin normal operation once the unit exits lock mode.

IMPORTANT NOTE: When the water level safety feature has been activated, the control may take a few minutes to reset after water has been added.

TYPE OF WATER

The type of water used in the steamer module will determine how easy clean up will be. Hard water can leave calcium deposits in the steamer basin and soft water can leave salt deposits. Distilled or reverse osmosis water will leave no deposits in the steamer basin. Refer to care recommendations on page 16.

Steaming Guide

FOOD	TEMP	INSERT PAN	AMOUNT	TIME	AMOUNT	TIME
FRESH VEGETABLES						
Asparagus	HIGH	Perforated	1 lb (.5 kg)	6–8 min	2 lbs (.9 kg)	8–10 min
Broccoli, flowerettes	HIGH	Perforated	1 lb (.5 kg)	5–6 min	2 lbs (.9 kg)	10–12 min
Carrots, 1/4" (6) slices	HIGH	Perforated	1 lb (.5 kg)	10–12 min	2 lbs (.9 kg)	16–18 min
Cauliflower, flowerettes	HIGH	Perforated	1 lb (.5 kg)	9–11 min	2 lbs (.9 kg)	15–17 min
Corn on the cob, husk removed	HIGH	Perforated	7–8 ears	15–18 min		
Eggplant, 1/2" (13) slices	HIGH	Perforated	2 lbs (.9 kg)	2–4 min		
Green beans, fresh	HIGH	Perforated	1 lb (.5 kg)	8–10 min	2 lbs (.9 kg)	12–14 min
Kohlrabi, 1/4" (6) slices	HIGH	Perforated	1 lb (.5 kg)	10–12 min	2 lbs (.9 kg)	15–17 min
Potatoes, baby red	HIGH	Perforated	1 lb (.5 kg)	15–17 min	2 lbs (.9 kg)	20–22 min
Rutabaga, 1/4" (6) slices	HIGH	Perforated	1 lb (.5 kg)	10–12 min	2 lbs (.9 kg)	15–17 min
Sugar snap peas	HIGH	Perforated	1 lb (.5 kg)	8–10 min		
Spinach	HIGH	Perforated	1 lb (.5 kg)	2–4 min		

FROZEN VEGETABLES

Corn on the cob	HIGH	Perforated	2 ears	15–17 min		
Mixed vegetables	HIGH	Perforated	1 lb (.5 kg)	14–16 min		
Peas	HIGH	Perforated	1 lb (.5 kg)	10–12 min		

FOOD	TEMP	INSERT PAN	TIME	COMMENTS
STEAMING				
Couscous	HIGH	Solid	4–5 min	Use equal amounts couscous and water.
Eggs	HIGH	Perforated	5–7 min	Break each egg into greased custard cup. Place cups in insert pan after preheating water. Cover and steam until egg white is firm.
Rice, long grain or brown	HIGH	Solid	20–30 min	Use 25% less water than rice.
Pasta	HIGH	Perforated	Follow package directions	Refer to steaming tips on page 11.
Fish	HIGH	Perforated	10–12 min	Refer to steaming tips on page 11.
Bread	160°F (70°C)	Perforated	5–60 min	Serve bread immediately after steaming.

MELTING

Chocolate	140°F (60°C)	Solid	6–15 min	Break into small pieces and stir until melted.
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DEFROSTING

Beef chuck roast, 3 lbs (1.4 kg)	170°F (60°C)	Perforated	90 min	Refer to defrosting tips on page 12.
Chicken breasts	170°F (60°C)	Perforated	20–25 min	Refer to defrosting tips on page 12.
Fish	170°F (60°C)	Perforated	20 min	Refer to defrosting tips on page 12.

Care Recommendations

IMPORTANT NOTE: Make sure the steamer module is off and all surfaces are cool before cleaning any part of the unit.

STAINLESS STEEL SURFACES

IMPORTANT NOTE: Do not use abrasive cleaners; they will permanently scratch stainless steel surfaces. Salt and some cooking liquids may pit and stain the surface. Remove these spatters immediately.

Use a spray degreaser to remove fingerprints and greasy spatters. Spray on a cloth and wipe the surface. Buff dry immediately to avoid streaking. For hard water stains, use white vinegar and water.

For general cleaning, use a soft, nonabrasive stainless steel cleaner like Signature polish and apply with a soft lint-free cloth. To bring out the natural luster, lightly wipe the surface with a water-dampened microfiber cloth followed by a dry polishing chamois. All work should follow the grain direction of the finish. Better results are obtained by keeping the cloth in continuous contact with the stainless steel.

Signature polish is available from Signature Limited Laboratory, P. O. Box 13436, Dayton, Ohio 45413, or call 877-376-5474.

DRAIN STRAINER

A screen drain strainer is installed into the drain outlet to keep food particles from clogging the drain valve. The strainer should remain in the drain outlet during normal use and cleaning. Lift the drain strainer out and rinse after each use to remove food particles.

GENERAL CLEANING

Control panel.

- Use a spray degreaser to remove fingerprints and greasy spatters. Spray on a cloth and wipe the surface. Do not spray directly on the control panel.
- Use a clean cloth or sponge and wipe the control panel with warm water and a mild detergent. Rinse and dry immediately.

Steamer basin.

- Empty water from the steamer basin. Pour approximately 4 quarts (3.8 L) of warm water with a mild detergent into the empty basin. Scrub with a nylon brush. Rinse well, drain and dry thoroughly.
- For hard water calcium deposits, clean with white vinegar and water or a cleaner designed to remove minerals. Let mixture stand in the steamer basin, then scrub with a nylon brush. Rinse well.
- For soft water salt deposits, wipe out with a wet cloth. Rinse well.

Glass lid.

- The reversible domed glass lid is dishwasher safe, or wash by hand with warm water and mild detergent. Rinse and dry thoroughly.

Steamer insert pans.

- The solid and perforated insert pans are dishwasher safe, or wash by hand with warm water and a mild detergent. Rinse and dry.

Pork Vegetable Buns

Makes 18 buns.

Buns:

1 Tbsp (15 ml) sugar
1 pkg (8 g) active dry yeast
1½ cups (360 ml) water, 105°F (40°C) – 115°F (45°C)
4 cups (480 g) flour
1 Tbsp (15 ml) salt
1 tsp (5 ml) oil

Filling:

2 Tbsp (30 ml) sesame oil
2 cups (300 g) broccoli slaw
1 lb (.5 kg) ground pork
2 green onions, chopped
¼ cup (60 ml) soy sauce
2 tsp (10 ml) cornstarch
½ tsp (2 ml) ground ginger

METHOD

To make dough: Mix 1 tablespoon (15 ml) sugar and yeast in water. Let stand 10 minutes or until foamy. Combine flour, salt and oil in 14-cup (3.3 L) food processor bowl. Start food processor running and slowly pour yeast mixture into food processor bowl. Process until dough forms. Allow processor to knead dough for 45 seconds. Remove dough from bowl and place in glass bowl. Pour 10 cups (2.4 L) water into the steamer basin. Preheat the Wolf steamer module to 140°F (60°C). Place bowl on perforated insert pan in steamer. Let rise for 30 minutes to 1 hour or until doubled in bulk. Turn out onto a floured surface. Cover with a cloth and let stand 3 to 5 minutes.

To make filling: While dough is rising, heat wok on high for approximately 5 minutes, or until hot. Add sesame oil. Add pork and cook 1 to 2 minutes, breaking up meat as it cooks. Add slaw and onions; continue to cook for 3 to 4 minutes or until pork is no longer pink. Combine soy sauce, cornstarch and ginger and mix into meat mixture. Continue to cook in wok until all liquid is absorbed. Let cool completely.

To make buns: Divide dough into 18 pieces and shape into balls. Allow dough to relax for approximately 15 minutes, then roll each into a 4" (102) diameter circle on floured surface. Place approximately 2 tablespoons (30 ml) filling in center of each ball. Pleat edges of circle, lifting sides over filling and twist together at the top. Repeat with remaining dough and filling. Arrange 9 buns on greased perforated insert pan, leaving 1" (25) between each bun. Repeat with remaining buns, placing them under a damp cloth. Heat the steamer module to HIGH, covered with the glass lid. After reaching temperature, carefully place insert pan in steamer. Cover with the glass lid. Steam 12–14 minutes or until dough is done. Remove from insert pan and repeat with remaining buns. Serve hot.

Steamed Broccoli and Dip

Makes breading for 15 to 20 pieces.

Makes 10 servings

Ingredients:

1–2 lbs (.5–.9 kg) broccoli flowerettes

1/3 cup (80 ml) Italian or Russian salad dressing
or cheese dip

METHOD

Pour 10 cups (2.4 L) water in the steamer basin. Heat the Wolf steamer module to HIGH, covered with the glass lid. Place broccoli around the edge of the perforated insert pan. In the center, fill a custard cup with either the salad dressing or cheese dip. Carefully place the insert pan in the steamer. Cover with the glass lid. Steam for 6 minutes or until broccoli is crisp-tender.

NOTE: To melt butter in a custard cup at the same time as the broccoli, heat the broccoli for 4 minutes before adding the custard cup with butter. Butter can be seasoned with garlic salt.

Slow-Cooked Herbed Pot Roast

Makes 6 servings

Ingredients:

3 lbs (1.4 kg) chuck roast, excess fat trimmed

3 cups (720 ml) red wine

2 cups (240 ml) water

4 cloves garlic, smashed

2 tsp (10 ml) kosher or sea salt

1/2 tsp (2 ml) black pepper

1 stalk celery

8 sprigs fresh thyme

1 1/2 lbs (.7 kg) red potatoes, each cut in half

3 carrots, cut into 2" (51) pieces

1 bay leaf

METHOD

Combine roast, wine, water, garlic salt and pepper in large bowl and marinade for 12 hours. Tie celery and thyme together with string. In solid insert pan, add roast with marinade, potatoes, carrots, celery with thyme and bay leaf. Cover tightly with heavy plastic wrap. Cover tightly again with heavy-duty foil. Pour 16 cups (3.8 L) water into the steamer basin. Place the insert pan on top. The water should come around the sides, but not over the top. Cover with the glass lid. Heat the Wolf steamer module to 190°F (90°C) and cook for 8 to 10 hours.

NOTE: If you like the concentrated flavor of the juices, strain liquid through a fine mesh strainer, remove celery bundle and skim any fat from the top. Pour the liquid into a large saucepan and cook until the juices are reduced by half. Adjust seasonings if needed. Add the meat and vegetables back to the pan to heat through.

Slow-Cooked Saucey Spare Ribs

Makes 4 servings

Ingredients:

- 1 cup (240 ml) barbecue sauce
- 1 tsp (5 ml) fresh ground black pepper
- 1/2 tsp (2 ml) ground allspice
- 1/2 tsp (2 ml) onion powder
- 1 rack of pork spare ribs

METHOD

Mix barbecue sauce, pepper, allspice and onion powder together. Cut rib rack in half. Place ribs on 24" (610) piece of heavy plastic wrap. Coat ribs with half of the sauce on each side and wrap in plastic wrap. Wrap ribs again in heavy plastic wrap, then in heavy-duty aluminum foil. Place in solid insert pan. Pour 16 cups (3.8 L) water into the steamer basin. Place insert pan in steamer. Cover with the glass lid. Heat the Wolf steamer module to 190°F (90°C) and cook for 6 to 7 hours or until ribs are very tender.

NOTE: To make a great barbecue sauce from the juices that are in the plastic and foil packet, place them in a saute pan along with 1 cup (240 ml) barbecue sauce and reduce until thick. You can also char the ribs on a grill, coating them with the barbecue sauce.

Aromatic Poached Fish

Makes 2 servings

Ingredients:

- 1/2–1 lb (.2–.5 kg) fish, cleaned and defrosted
- 1 lemon, thinly sliced
- 1 carrot, cut into 1/2" (13) slices
- 4 bay leaves
- 6 sprigs fresh thyme
- 1 stalk celery, cut into 1/2" (13) slices
- 5 peppercorns
- 1 cup (240 ml) white wine

METHOD

Place 15 cups (3.5 L) water into the steamer basin. Heat the Wolf steamer module to 200°F (95°C), covered with the glass lid. Place perforated insert pan in steamer. Add all ingredients. Cover with the glass lid. Cook until the fish is tender, 10 to 15 minutes, depending on the thickness of the fish. Remove the insert pan and carefully remove the fish.

Aromatic Room Freshener

Ingredients:

- Fresh herbs
- Citrus slices
- Bay leaves

METHOD

Pour 10 cups (2.4 L) water into the steamer basin. Add herbs, citrus slices and bay leaves. Heat the Wolf steamer module to HIGH. Steam for 5 to 10 minutes. If desired, turn heat setting down to 200°F (95°C) and leave in for an additional 2 to 3 hours.

Steamed Custard

Makes 4 servings

Ingredients:

4 large eggs
2/3 cups (130 g) sugar
1 1/3 cups (320 ml) milk
2 tsp (10 ml) vanilla
Nutmeg, ground

METHOD

Pour 10 cups (2.4 L) water into the steamer basin. Heat the Wolf steamer module to HIGH, covered with the glass lid. Whisk together eggs and sugar until light and frothy. Beat in milk and vanilla. Pour into four greased ceramic custard cups, sprinkle tops with nutmeg. Cover each tightly with aluminum foil. Place cups in perforated insert pan. After steamer has reached HIGH, carefully place insert pan in the steamer. Cover with the glass lid. Steam for 10 to 12 minutes, or until the center is slightly soft. Remove the foil and allow the custard to cool for a few minutes. Cover with plastic wrap and refrigerate for at least 2 hours. Serve chilled topped with fruit or whipped cream.

For Crème Brûlée: Follow the directions above, steaming the custard 10 minutes or just until set. After refrigerating, sprinkle approximately 2 teaspoons (10 ml) sugar on each. Heat the top with a blow torch until the sugar has hardened. Serve immediately.

Classic Chocolate Truffles

Makes 3 dozen

Ingredients:

12 oz (340 g) or 2 cups semi-sweet chocolate chips
1/2 cup (120 g) butter, cut into 4 pieces
1/3 cup (80 ml) water
1 Tbsp (15 ml) black raspberry liqueur,
or other liqueur
1 egg yolk
3/4 cup (90 g) cocoa powder

METHOD

Pour 10 cups (2.4 L) water into the steamer basin. Heat the Wolf steamer module to 140°F (60°C), covered with the glass lid. In solid insert pan, place chips, butter, water and liqueur. Place insert pan in steamer. Heat until chocolate and butter are melted, approximately 10 minutes, stirring as little as possible. Remove insert pan from the steamer and gently whisk in egg yolk until just combined. Place insert pan in refrigerator for approximately 1 hour. When chilled, scoop chocolate by tablespoon (15 ml) and roll into a ball. Place balls on a waxed paper lined baking sheet. Repeat until all mixture is used. Refrigerate until firm. Roll in cocoa and serve. Store in refrigerator.

Troubleshooting

If your Wolf steamer module is not operating properly, use the following troubleshooting guide before calling Wolf factory certified service. This guide will save you time and trouble and may help you avoid the expense of a service call.

Steamer module does not operate.

- Module is in lock mode. Touch and hold the key symbol for 3 seconds to unlock the control panel.
- Check the household fuse or circuit breaker to see if it has been blown or tripped. A power outage may also have caused a disruption in service.
- Verify that the electrical connection to the module has not been disconnected.

'LO' appears in the temperature display.

- Steamer module was started with too little or no water in the steamer basin. The water level safety feature has been activated. Refer to instructions on page 14.
- During extended use, water level in the steamer basin has dropped too low. The water level safety feature has been activated. Refer to instructions on page 14.

Service Information

When requesting information, literature, replacement parts or service, always refer to the model and serial numbers of your steamer module. Both numbers are listed on the product rating plate, located on the underside of the module. Refer to the illustration on page 3. Record the rating plate information below for future reference.

Model Number: _____

Serial Number: _____

Installation Date: _____

Wolf Factory Certified Service: _____

Phone: _____

Authorized Wolf Dealer: _____

Phone: _____

BEFORE CALLING FOR SERVICE

Before calling Wolf factory certified service, refer to the troubleshooting guide on page 21.

PRODUCT REGISTRATION

Register your new Wolf product today so that we may ensure your satisfaction. You may register by one of the following options:

- 1) Mail in the completed Wolf product registration card.
- 2) Register online at wolfappliance.com.
- 3) Register by phone by calling Wolf customer care at **800-222-7820**.

The model and serial numbers of your unit are printed on the enclosed Wolf product registration card. If you provide us with your e-mail address, we will send you exciting new product updates and recipes as they become available, along with information on special events.

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Wolf Appliance Products Limited Warranty

FOR RESIDENTIAL USE ONLY

FULL TWO YEAR WARRANTY*

For two years from the date of original installation, your Wolf Appliance product warranty covers all parts and labor to repair or replace, under normal residential use, any part of the product that proves to be defective in materials or workmanship. All service provided by Wolf Appliance under the above warranty must be performed by Wolf factory certified service, unless otherwise specified by Wolf Appliance, Inc. Service will be provided during normal business hours.

LIMITED FIVE YEAR WARRANTY

For five years from the date of original installation, Wolf Appliance will repair or replace the following parts that prove to be defective in materials or workmanship: gas burners (excluding appearance), electric heating elements, blower motors (ventilation hoods), electronic control boards, magnetron tubes and induction generators. The part(s) will be repaired or replaced, free of charge, with the owner paying for all other costs including labor. All service provided by Wolf Appliance under the above warranty must be performed by Wolf factory certified service, unless otherwise specified by Wolf Appliance, Inc. Service will be provided during normal business hours.

TERMS APPLICABLE TO EACH WARRANTY

The warranty applies only to products installed for normal residential use. The warranty applies only to products installed in any one of the fifty states of the United States, the District of Columbia or the ten provinces of Canada. This warranty does not cover any parts or labor to correct any defect caused by negligence, accident or improper use, maintenance, installation, service or repair.

THE REMEDIES DESCRIBED ABOVE FOR EACH WARRANTY ARE THE ONLY ONES THAT WOLF APPLIANCE, INC. WILL PROVIDE, EITHER UNDER THIS WARRANTY OR UNDER ANY WARRANTY ARISING BY OPERATION OF LAW. WOLF APPLIANCE, INC. WILL NOT BE RESPONSIBLE FOR ANY CONSEQUENTIAL OR INCIDENTAL DAMAGES ARISING FROM THE BREACH OF THIS WARRANTY OR ANY OTHER WARRANTY, WHETHER EXPRESS, IMPLIED OR STATUTORY.

Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you. This warranty gives you specific legal rights and you may also have other legal rights that vary from state to state.

To receive parts and/or service and the name of Wolf factory certified service nearest you, contact Wolf Appliance, Inc., P.O. Box 44848, Madison, WI 53744; check the contact & support section of our website, wolfappliance.com or call 800-222-7820.

*Stainless steel doors, panels, handles, product frames and interior surfaces are covered by a limited 60-day parts and labor warranty for cosmetic defects.

*Replacement filters for ventilation hood recirculating kits are not covered by the product warranty.





WOLF APPLIANCE, INC. P. O. BOX 44848 MADISON, WI 53744 WOLFAPPLIANCE.COM 800.222.7820

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